

Seafood Lasagna

This decadent and delicious seafood lasagna is a seafood lovers' delight and perfect for a special occasion or for entertaining.

Ingredients:

9 cooked lasagna noodles
1 pound shrimp (shelled, deveined and cut into small bite size pieces)
1 pound bay scallops
1 pound can crab meat, (drained)
1/2 cup scallion (green tops only) chopped
6 tablespoons flour
1/3 rounded cup grated Parmesan cheese

2 cups shredded mozzarella cheese
2 cups whole milk
1/2 to 1 cup chicken broth
6 tablespoons butter
1 (8 ounce) bottle clam juice
1 tablespoon olive oil
1 large garlic clove
1/2 teaspoon salt
1/4 teaspoon pepper

Directions:

Preheat oven to 350 degrees F. Cook pasta according to package directions.

Add oil to a medium saucepan on medium heat. Sauté shrimp, scallop, scallion, garlic, and a pinch each of salt and pepper. Cook until the shrimp is pink and scallops are opaque. Drain liquid, if any, and reserve. Transfer seafood to a large bowl. Stir in crab. Set aside.

Add enough chicken broth to the reserved liquid to equal 1 cup. Set aside. Reduce heat to medium low. Melt butter and whisk in flour until smooth and creamy. Increase heat medium to medium high. Add clam juice, chicken broth mixture, 1/2 tsp. salt and 1/4 tsp. pepper whisking until smooth. Slowly add milk, whisking until thick and bubbly. Remove from heat. Stir in Parmesan cheese. Season to taste.

Prepare a lasagna dish with cooking spray. Spread a thin layer of sauce on the bottom. Top with 3 lasagna noodles. Add 1/3 of the mozzarella, 1/3 of the seafood mixture, and 1/3 of the remaining sauce. Repeat the layering starting with the noodles. For the last layer, top with noodles, seafood mixture, sauce, and mozzarella.

Bake, loosely covered with foil for 25 minutes. Uncover and bake for 10-15 minutes. Move lasagna to the top shelf and broil until golden brown patches develop, about 1 to 2 minutes.

